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- (4) Is within the limits for defects as specified in Tables I and II, of this subpart as applicable for the style in
- (c) Substandard is the quality of frozen cauliflower that fails to meet the requirements of U.S. Grade B.

§52.726 Factors of quality.

The grade of frozen cauliflower is based on meeting the requirements for the following factors:

- (a) Prerequisites;
- (1) Varietal characteristics;
- (2) Flavor and odor; and
- (3) Appearance.

- (b) Classified Quality Factors;
- (1) Major blemished; (2) Total blemished (Major and Minor);
- (3) Fuzzy character;
- (4) Ricey character;
- (5) Soft character;
- (6) Major color defects;
- (7) Total color defects (Major and Minor);
 - (8) Core material;
 - (9) Fragments;
 - (10) Loose leaves; and
 - (11) Mechanical damage.

§52.727 Requirements for classified quality factors.

TABLE I.—AQL'S AND TOLERANCES (TOL.) FOR DEFECTS IN CLUSTERS STYLE BASED ON 50 UNITS OF PRODUCT FOR 13 SAMPLE UNITS, 50×13=650 UNITS

1×50	3×5	0	6×50	13×50	21	×50	29×50
50	15	0 300		650	1	050	1450
AQL	TOL						
Gra	de A	Acceptance numbers					
8.2 1.3 8.2 0.612 0.612 6.4 2.17 3.8 8.2	5.0 10.0 2.0 10.0 1.0 1.0 8.0 3.0 5.0 10.0 3.0	4 7 2 7 1 1 6 3 4 7 3	4 18 2 2 15 6 9	17 33 7 33 4 4 26 11 17 33 11	33 65 13 65 7 7 52 20 33 65 20	50 101 20 101 10 10 80 31 50 101	67 137 26 137 14 108 41 67 137
Gra	de B		1	Acceptance numbers			
13.0 6.4 13.0 2.9 3.8 13.8 3.8 8.2 17.6	10.0 15.0 8.0 15.0 4.0 5.0 16.0 5.0 10.0	7 10 6 10 3 4 11 4 7	26 15 26 8 9 27 9 18 34	33 48 26 48 13 17 51 17 33 63	65 98 52 98 26 33 104 33 65 130	101 154 80 154 39 50 163 50 101 205	137 209 108 209 53 67 221 67 137 279
	50 AQL Gra 3.8 8.2 1.3 8.2 2.17 Gra 8.2 2.17 Gra 8.2 3.8 8.2 2.17 Gra 8.2 3.8 8.2 3.1 3.0 6.4 3.0 6.0 5.0 6.0 5.0	50 15 AQL TOL Grade A 3.8 5.0 8.2 10.0 8.2 10.0 0.612 1.0 0.612 1.0 0.612 1.0 2.17 3.0 Grade B 8.2 10.0 3.8 5.0 2.17 3.0 Grade B 8.2 10.0 2.17 3.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 13.0 15.0 6.4 8.0 13.0 15.0 6.4 8.0 13.0 15.0 13.0 15.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0 3.8 5.0	50 150	50 150 300 AQL TOL Grade A 3.8 5.0 4 9 8.2 10.0 7 18 0.612 1.0 1 2 0.612 1.0 1 2 0.612 1.0 1 2 0.612 1.0 1 2 0.612 1.0 7 18 2.17 3.0 3 6 2.17 3.0 3 6 Grade B A Grade B A Grade B A A A A A A A	50 150 300 650 AQL TOL Grade A Acceptance 3.8 5.0 4 9 17 8.2 10.0 7 18 33 1.3 2.0 2 4 7 8.2 10.0 7 18 33 0.612 1.0 1 2 4 0.612 1.0 1 2 4 2.17 3.0 3 6 11 3.8 5.0 4 9 17 8.2 10.0 7 18 33 2.17 3.0 3 6 11 8.2 10.0 7 18 33 13.0 15.0 10 26 48 13.0 15.0	50 150 300 650 1 AQL TOL Grade A Acceptance number 3.8 5.0 4 9 17 33 65 8.2 10.0 7 18 33 65 1.3 2.0 2 4 7 13 8.2 10.0 7 18 33 65 0.612 1.0 1 2 4 7 0.612 1.0 1 2 4 7 2.17 3.0 3 6 15 26 52 2.17 3.0 3 6 11 20 Grade B Acceptance number 8.2 10.0 7 18 33 65 13.0 15.0 10 26 48 98	50 150 300 650 1050 AQL TOL Grade A Acceptance numbers 3.8 5.0 4 9 17 33 50 8.2 10.0 7 18 33 65 101 8.2 10.0 7 18 33 65 101 8.2 10.0 7 18 33 65 101 0.612 1.0 1 2 4 7 10 0.612 1.0 1 2 4 7 10 0.612 1.0 1 2 4 7 10 2.17 3.0 3 6 11 20 31 2.17 3.0 3 6 11 20 31 8.2 10.0 7 18

TABLE II.—AQL'S AND TOLERANCES (TOL.) FOR DEFECTS IN NUGGETS OR SMALL CLUSTERS STYLE BASED ON 100 GRAMS OF PRODUCT FOR 13 SAMPLE UNITS, 100×13=1300 UNITS

Sample Units × Sample Unit Size	1×100	3×100	6×100	13×100	21×100	29×100
Grams of Product	100	300	600	1300	2100	2900